Registration Form School Nutrition Association of South Dakota 46<sup>th</sup> Annual Conference & Industry Seminar Watertown, Watertown Event Center July 25 – July 27, 2017



# "Tools for Success"

Registrations for conference must be <b>po Please Print or type.</b>	stmarked by Monday, June	26, 2017, to receive Early Bird rate.	
Participant		Title	
School District/Agency Name		Phone (w):	
Home Address (required):		City	
State Zip Home	e phone:	e-mail:	
Chapter Number Are you the food/s	supply buyer?YesN	lo	
<u>Registration fees</u> : Please check all that check payable to the School Nutrition As	t apply, enter dollar amounts in sociation of South Dakota (SI	n the boxes to the right and total at the NA of SD)	e bottom. Include form with
Early Bird: (Postmarked by June 26,	2017) Regul	ar: (Postmarked after June 26, 2017	7 or on-site)
Member Registration  □ Certified or Credentialed SNASD Mem  □ SNASD Member: \$110	ber: \$95 □Cert	<u>er Registration</u> ified or Credentialed SNASD Member SD Member: \$130	*: \$115
Membership Number	Memb	ership Number	
Pre-conference Classes: You may regiconfirm acceptance in pre-conference classification letter will also include specifications.	ass. If you provide an email a fic information related to each	ddress, you will be sent your confirmation pre-conference class.  are on Tuesday, July 25 <sup>th</sup> .	
Nutrition 101 by the Instit	-	or all classes is July 11.	
(8 hour class, no test)			
<u>Managing Food Allergies</u> (6 hour class, no test)	by the Institute for Child No 8am-3pm, No Cost	utrition	
New Managers Training to (8 hour class, no test)	by Child and Adult Nutrition 8am-5pm, No Cost	Services	
Procuring Local Foods & (8 hour class, no test)		I Tracking by the Institute for Child	Nutrition
	certification Instructor: San	di Kramer	
Option B (Recertification	ss with test; Member cost \$10 on) → 8 hour class without tes	00; Non Member cost \$140 t; Member cost \$50; Non Member \$10 est Print Size / Language:	00
Send Registration form and payment (checks payable to SNASD) to:	Desiree Anderberg, SNA 2309 Mulberry St Yankton, SD 57078 DAnderberg@ysd.k12.so (605) 660-3938		\$(TOTAL DUE)

Refund requests **must be** submitted in writing by July 13, 2017 \$15 non-refundable per registration.

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You are invited to meet with your friends and co-workers from across the state in the annual School Nutrition Association of South Dakota State Conference and Industry Seminar. This is the premier event for Child Nutrition personnel to prepare for the 2017-2018 school year. Industry members also look forward to providing information and items to consider for your school meals. It is work and it is fun, giving an opportunity to review things you thought you already knew, learn about new issues, and share what you know with others. Come meet up with old friends and make new ones!

# Pre-conference Classes—Registration Deadline is July 11

**Pre-conference classes** run concurrently. A confirmation letter will be sent to each registrant to confirm acceptance in a pre-conference class. The confirmation letter will also include specific information related to each pre-conference class.

#### Tuesday, July 25, 2017

- > 8 a.m. to 5 p.m. Nutrition 101 No Cost Limited to 35 people. Provides a basic overview of nutrition and helps to understand the importance of nutrition in daily life. The program offers tools for guiding food choices, information on macronutrients and micronutrients, information to assist you in making good diet decisions, and an overview of nutrition issues in the media.
  - This course meets the training requirement for Key Area 1: Nutrition, Key Topic Code 1320 for School Nutrition Association (SNA) certification and USDA Professional Standards. Instructor: Institute for Child Nutrition
- > 8:00 a.m. to 3 p.m. Managing Food Allergies No Cost Limited to 35 people. The Managing Food Allergies in School Nutrition Programs training is for school nutrition professionals to learn how to accommodate students with food allergies. It includes an overview of food allergies, reading and managing food labels, accommodating students with food-related disabilities, avoiding cross contact, and promoting food allergy management in schools.
  - This course meets the training requirement for Key Area 2: Operations, Key Topic Code 2600 for School Nutrition Association (SNA) certification and USDA Professional Standards. Instructor: Institute for Child Nutrition
- 8:00 a.m. to 5 p.m. New Managers Training No Cost -Limited to 30 people. A "crash course" designed to prepare new managers for the upcoming school year raising awareness of requirements, responsibilities, and paperwork to expect.
  - This course meets the training requirement for Key Area 2: Operations for School Nutrition Association (SNA) certification. Instructor: Cheriee Watterson from Child and Adult Nutrition Services
- 8:00 a.m. to 5:00 p.m. Procuring Local Foods & Inventory Management and Tracking No Cost Limited to 35 people. The Procuring Local Foods for Child Nutrition Programs training provides a basic overview of federal procurement principles and covers a host of topics related to sourcing and purchasing local foods. This training highlights the variety of mechanisms schools can use to purchase local products while staying in accordance with federal procurement regulations, and the many areas within a solicitation where schools can express their desire for local products. Participants will leave with a solid understanding of how to target local foods when conducting both formal and informal procurements, use the Geographic Preference option, and use the USDA Foods and DoD Fresh Programs to enhance local purchasing. The Inventory Management and Tracking Reference Guide presents information about inventory management and tracking that may be new to school nutrition operators and updates information about traditional inventory management in light of new traceability expectations.
  - These courses meet the training requirement for Key Area 2: Operations for School Nutrition Association (SNA) certification and USDA Professional Standards. Instructor: Institute for Child Nutrition
- 8:00 a.m. to 5 p.m. ServSafe Full Class & Recertification Full Class: Cost Members \$100, Non Members \$140. Recertification Cost: Members and Non Members \$50 Limited to 25 people. This course on food safety issues prepares participants to take the test for certification as a food handler. Includes manual and test. ServSafe manuals will be mailed to students prior to class for Option A only, Option B participants will received their book at the class. It is a prerequisite to read the manual prior to class time. The 6<sup>th</sup> Edition ServSafe Essentials manual will be used. If you already have the manual for the class, you can deduct \$50 from full class fee of Option A. No deduction will be taken for recertification. The test is available in regular print, large print, English and 5 other languages. If you are registering for ServSafe certification, please indicate your preferred print size or language choice.
  - This course meets the training requirement for Key Area 2: Operations, Key Topic Code 2600 for School Nutrition Association (SNA) certification and USDA Professional Standards. Instructor: Sandi Kramer

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Ramkota Hotel & Watertown Event Center 1901 9<sup>th</sup> Ave SW Watertown, SD 57201

Ask for SNA of SD block of rooms to get conference rate before June 26, 2017

\$89.99 for Standard Room

Accommodates 1 - 4 People

605-886-8011

Be prepared to furnish your school tax ID#.

#### Keynote Speaker: Charles Marshall

Charles is one of the most popular humorous motivational speakers speaking today and has over 20 years of experience speaking to audiences all over the United States. Each year, Charles travels 100,000 miles to perform in over 100 corporate and civic venues from New York to California. His animated delivery and original observations have captivated over 1,000 audiences the past two decades, including many Fortune 500 companies. He is the author of several books including: The Seven Powers of Success and I'm Not Crazy But I Might Be A Carrier. He also produced and performed two full-length comedy videos, Fully Animated and I'm Just Savin'!

# Keynote Speaker: Kern Halls Ingenious Culinary Concepts

Kern helps companies and individuals bring their customers to the table by implementing innovative marketing techniques and providing training designed to increase incremental sales. Innovation and dedication are the secrets to Kern's success at Ingenious Culinary Concepts! He brings a new level of professionalism and customer satisfaction to the world of school foodservice. Kern's rich background with Disney, retail, and military foodservice operations has inspired him to crease some of the most innovative menu and marketing techniques that excite and stimulate our students.

# Conference Workshops Planned / Invited for Conference

FFAVORS Update
Importance of Managing Food Temps
Proper Component Crediting
Production Records
& more!

# **SNASD 2017 Conference at a Glance**



Tuesday, July 25				
7:00 AM – 5:00 PM	Pre-Conference Registration			
8:00 AM – 5:00 PM	Pre-Conference Classes			

Wednesday, July 26		
7:00 AM – 5:00 PM	46 <sup>th</sup> Annual Conference Registration	
8:00 AM – 9:00 AM	First General Session	
9:00 AM – 10:30 AM	Keynote Speaker – Charles Marshall	
10:45 AM – 11:45 AM	46 <sup>th</sup> Annual Conference Business Meeting	
12:00 PM – 1:00 PM	Plated Luncheon	
1:15 PM – 2:15 PM	Hear from current SNA President Becky Domokos-Bays	
2:30 PM – 3:30 PM	Education Sessions	
3:45 PM – 4:45 PM	Education Sessions	
Evening Plans	Stay tuned!	

Thursday, July 27			
7:00 AM – 5:00 PM	46 <sup>th</sup> Annual Conference Registration		
7:00 AM – 8:00 AM	Continental Breakfast		
8:00 AM – 9:30 AM	Education Sessions		
9:30 AM – 10:00 AM	Networking		
10:00 AM – 12:00 PM	Exhibits		
10:00 AM – 11:30 PM	Keynote Speaker – Kern Halls		
12:00 PM – 2:00 PM	Attend opposite of 10:00AM – 12:00PM session		
2:15 PM – 3:15 PM	Education Sessions		
3:30 PM – 5:00 PM	Keynote Speaker – Kern Halls		